

Date Night

\$85 for two

the Little Dipper

fondue on front



THREE COURSES
& your choice bottle of WINE

CHOOSE A BOTTLE:

Sparkling Rosé, Jacques Pelvas, France

Grenache, dry, medium-bodied bubbly rosé

Pinot Grigio, Benvolio, Friuli Italy

Apple & lychee nose that's vibrant with crisp acidity & pear

Sauvignon Blanc, Angeline Sauvignon Blanc, CA

Lovely, fragrant and easy drinking, bright, crisp and fresh

Vhino Verde, Encostas do Lima, Portugal

Citrus and tropical fruits with hint of unique effervescence

Riesling, Urban, Mosel Germany

Apples and peach, with delicate aromas of minerality

Pinot Noir, Cycles Gladiator, Central Coast, CA

Bright cherry cola aroma with raspberry and pipe tobacco palate

Revelry Vintners Merlot, Washington

American Oak barrels bring out flavors of toasted vanilla & caramel

Carménère, Casa Silva, Chile

Ruby red with black cherries & spiced plums with a hint of pepper

Malbec, Gouguenheim, Mendoza

Plum and chocolate with an almost smoked flavor & gentle tannins

Cabernet Sauvignon, Zuccardi, Argentina

Wirey plum and raspberry with light salted herbs and a touch of heat

***Ask your server for rotating tap selections if you are looking to substitute beer for wine**

First Course **CHOOSE a CHEESE FONDUE for THE TABLE TO SHARE**

SWITZERLAND'S ORIGINAL Gruyere, Emmenthale and Parmigiano melted in a white wine base with nutmeg, kirsch and garlic

CHEDDAR ALE Blend of Cheddar and Emmenthale in a beer base blended with worcestershire, garlic and dry mustard,
Choose your ale - light lager or dark full bodied

TUSCAN Provolone, Mozzarella and Parmigiano melted with white wine, sun-dried tomatoes and Italian spices

BAJA CHEDDAR White Cheddar cheese in a beer base, queso style with habaero sauce and salsa, served with tortilla chips

Second Course **ENTREE SELECTIONS for TWO PEOPLE TO SHARE ~ select four to share**

Chicken Breast

Filet Mignon

Chicken/Veg Potstickers

Marinated Portabella Mushrooms

Shrimp

Pork Tenderloin

Cheese Ravioli

Button Mushrooms

Sashimi Tuna

Andouille Sausage

Mushroom Ravioli

Tofu

❁ Choose one cooking style for the table:

PEANUT OIL, served with an Aphrodite filling and a light tempura batter ❁ *canola oil offered as an alternative upon request*

WHITE MERLOT & VEGETABLE, rich vegetable stock blended with white merlot, served with a side of veggies

PORT & BEEF, a port wine and beef reduction broth flavored with rosemary, spices and a side of veggies

CHICKEN BROTH, vegetables and chicken reduced down to a broth

ALL ENTREES INCLUDE four HOMEMADE DIPPING SAUCES:

👉 Buffalo Hot Sauce

Au Poivre

Cognac Dijon

Thai Peanut

Sweet n' Sour

👉 Coconut Curry

Creamy Horseradish

Marinara

Wasabi Lime Aioli

Cocktail Sauce

👉 Habanero Fire

Asian Ginger

Creamy Dill

Hibachi Yum-Yum

Honey Barbecue

Third Course **choose one from any of our TIMELESS CHOCOLATES to share**